



SOCIAL PROGRAM

- Monday 17th July

20.00-22.00 Get-Together RECEPTION

Reception at the cloister of *Palacio de Anaya*, built in the Neoclassical style in the 18th century. It is located in front of the Cathedral.

10-minute walk from the Conference venue.

- Tuesday 18th July

20.00 SOCIAL EVENT. Guided tour throughout city sights.

We will meet at Salamanca City Hall, located in the Main Square (Plaza Mayor), at 20.30h. After a brief welcome at the City Hall, a “tapa” tasting will be offered in one of the bars of the Plaza Mayor of your choice (exchange ticket will be given). The guided night tour will start at 22.00h from the City Hall entrance.

- Wednesday 19th July

18:45 SOCIAL EVENT. Wine tasting at the Conference site

D.O. Rueda

The Denomination of Origin Rueda was the first Denomination of Origin to be approved in the Region of Castilla y León. Its autochthonous white grape variety, the Verdejo, has a unique flavour, with a hint of scrub herbs, a fruity touch and an excellent level of acidity. The extract, a key factor when assessing the personality of great white wines, is perceived through its volume and its characteristic bitter touch, which leaves a glint of originality in the mouth, accompanied by a rich fruity expression.

D.O.P. Sierra de Salamanca

The wines from the Sierra de Salamanca are characterized by a marked typicality due to terroir, very complex and peculiar. The process begins in the vineyard, grown with much effort to get little production of high quality grapes. The harvest is done manually by selecting boxes and parcels at their optimal moment of ripeness. The wineries, with small capacity and equipped with the latest technologies, produce the wine naturally, allowing the characteristics of our soils, climate and varieties to emerge.

21:30 GALA DINNER and poster awards ceremony



Gala Dinner will be held at *Parador de Salamanca*, which stands opposite the old quarter on a small hill on the left bank of the Tormes River. It has exceptional panoramic views of the historic district. Buses to *Parador de Salamanca* will depart from the Conference venue at 20.45h

At the Gala Dinner, the awards for the two best posters of IVAS 2017 will be assigned.

Thursday 20 July 2017

16.00 WINE CELLAR VISIT

Visit to vineyards and cellars in Salamanca and Zamora (Toro) provinces. Limited seats. Registration and fees (10 euros) will be required. Registration will be on Monday afternoon at the conference site, and seats will be assigned on a first-come, first-served basis. Two visits are available:

D.O.P. Sierra de Salamanca.

The vineyards are located on terraces above the Alagón river with very old native vines varieties, such as Rufete. For centuries, the winegrowers of the Sierra have been gaining ground on the mountain forming the spectacular landscape of our region. The production area is inside the Natural Park of “Las Batuecas – Sierra de Francia” and all the area is inside the Biosphere Reserve “Sierras de Béjar – Francia”. This last title, awarded by UNESCO in 2006.

We will visit Bodegas Cambrico (Villanueva del Conde) www.cambrico.com and Bodegas Vinos La Zorra (Mogarráz) <http://www.vinoslazorra.es/>. Short tour to Mogarráz village.

D.O.P. Toro

Tinta de Toro is the autochthonous variety par excellence, and hardly any information is available regarding its origins. It is thought that the Romans (210 B.C.) were the true promoters of viticulture in the Duero basin. The area of this Designation is characterized by an extreme dry continental climate influenced by the Atlantic. All these climatic conditions, extreme cold in winter, many hours of sunshine, etc. give the grapes exceptional quality, which is essential for making good wines.

We will visit Bodegas Fariña <http://www.bodegasfarina.com/> and then, we will have a guided tour to the town of Toro.